



Food Menu

Taster's Platter - \$30

Evansdale Farmhouse Brie, Dolma, Calabrese Salami, Coppa, Almonds & Roasted Cherry Chutney. Served with wafer, water, and Ritz crackers.

Vineyard Platter - \$50

Evansdale Farmhouse Brie, Whitestone Windsor Blue, Dolma, Olives, Calabrese Salami, Coppa, Almonds & Roasted Cherry Chutney. Served with Cheese Twists, Crackers and Baked Bread.

Vintner's Platter - \$75

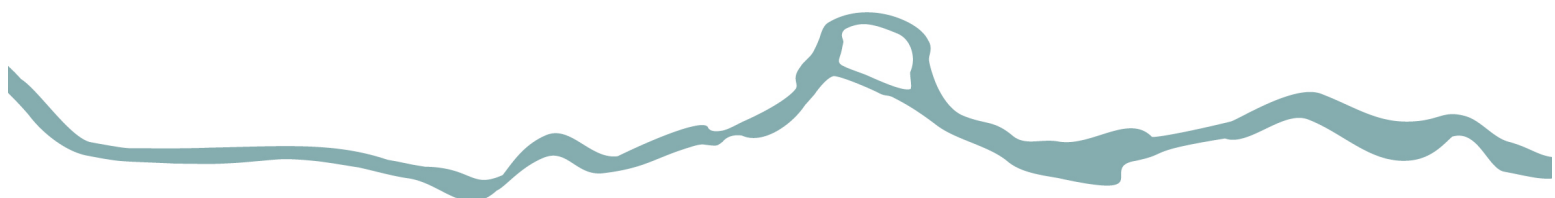
Evansdale Farmhouse Brie, Whitestone Windsor Blue, Gibbston Valley Glenroy Aged Cheddar, Dolma, Olives, Calabrese Salami, Coppa, Chicken Liver Pâté, Olive Oil, Pinot Noir Vinegar, Pickled Onions, Cheese Stuffed Red Peppers, Almonds & Roasted Cherry Chutney. Served with Crackers, Cheese Twists and two loaves of Baked Bread.

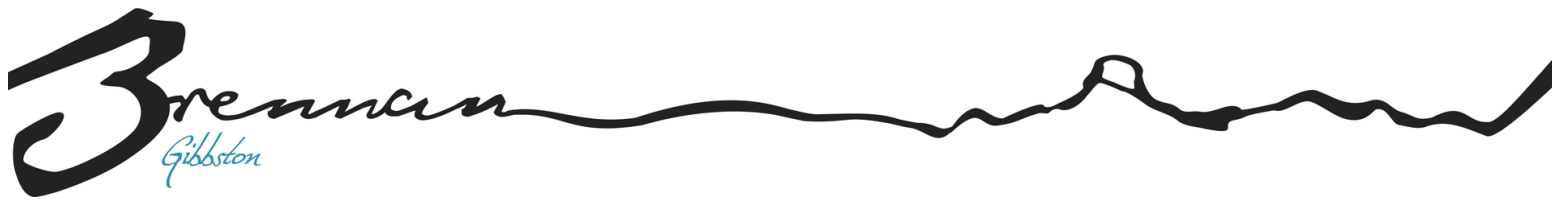
Croque Monsieur - \$18

Champagne Ham, & Kapiti Kowhai Gruyere Cheese sandwich. Served with wholegrain mustard.

Breads & Dips - \$20

A selection of fresh breads, served with Oil & Pinot Noir Vinegar, Sundried Tomato Pesto, Roasted Cherry Chutney & Hummus.





Additional Menu Items

<i>Evansdale Farmhouse Brie</i>	<i>\$5.00</i>
<i>Whitestone Windsor Blue Cheese</i>	<i>\$5.00</i>
<i>Gibbston Valley Glenroy Aged Cheddar</i>	<i>\$5.00</i>
<i>Dolma (4 pieces)</i>	<i>\$3.00</i>
<i>Roasted Cherry Chutney</i>	<i>\$4.00</i>
<i>Calabrese Salami</i>	<i>\$5.00</i>
<i>Coppa (cured pork ribe-eye)</i>	<i>\$8.00</i>
<i>Chicken Liver Pâté</i>	<i>\$9.00</i>
<i>Cheese Stuffed Red Peppers</i>	<i>\$3.00</i>
<i>Pickled Onions</i>	<i>\$3.00</i>
<i>Crackers</i>	<i>\$3.00</i>
<i>French Baked Bread</i>	<i>\$3.00</i>
<i>Green Olives</i>	<i>\$3.00</i>

Drinks

<i>Wanaka Beerworks Brewski</i>	<i>\$7.50</i>
<i>B.Effect Mojo Pin Belgian Ale</i>	<i>\$7.50</i>
<i>Cargo Brewery IPA</i>	<i>\$7.50</i>
<i>Peckham's Elderflower Cider</i>	<i>\$7.00</i>
<i>Mac's Mid Vicious (low alcohol)</i>	<i>\$5.00</i>
<i>Six Barrel Sodas</i>	<i>\$4.50</i>
<i>Charlie's Kids Juice Packs</i>	<i>\$3.00</i>

